

## Junior Sous Chef

### About us

We have an exciting opportunity that offers plenty of scope to develop a successful career in hospitality as part of a growing team at Nottingham Venues.

Right at the heart of the University of Nottingham's campus sits the Nottingham Venues - East Midlands Conference Centre and Orchard Hotel, an award-winning eco-friendly hotel.

The East Midlands Conference Centre has recently completed a £2.1m refurbishment providing event space for up to 1000 delegates.

On our Jubilee campus we have the Jubilee Hotel and Conferences, set within 65 acres of lakeside grounds, offering an innovative setting for events, with all the comforts of a modern hotel.

This along with all the University of Nottingham teaching space, Campus Venues, makes Nottingham Venues a vibrant, fun team and a great place to work if you want a fantastic career in hospitality.

For more information, please visit [Nottinghamvenues.com](http://Nottinghamvenues.com).

### Main purpose of the role

A Chef career with Nottingham Venues, whether you are a Commis Chef, Chef De Partie or a senior Chef, means variety, industry leading professional development, fun at work and career prestige.

You'll work in a busy and hardworking team environment, where you'll continually learn and develop.

We want to hear from inspired chefs who love creating amazing food from the best ingredients, have a keen eye for detail and high standards but with bags of flair and creativity.

As junior Sous Chef you will proactively assist the Head Chef in ensuring the overall quality and effectiveness of the kitchen department.

You will:

- Assist the Head Chef to develop new dishes and menus.
- Assist the Head Chef in food purchases while controlling costs.
- Prepare, cook, and present dishes within your specialty.
- Support, mentor and train any talented junior chefs in the brigade.

- Ensure you and your team have highest of standards of cleanliness, food hygiene and health and safety.
- Have the opportunity to develop your career with Nottingham Venues

### **Essential skills/Experience**

- Highly motivated, positive, and talented
- Customer focus and service skills
- Experience of working in a fast-paced kitchen environment
- Strong communication, and negotiation skills
- Experience working in a standards /compliance environment
- Food Hygiene Certificate

### **Benefits**

- 25 days Holidays plus bank holidays, or a day off in lieu if contract requires you to work. PLUS, an extra day holiday for each years' service (up to a maximum of 5 years)
- Real living wage employer
- Opportunity to be part of a contributory Pension scheme
- Free meals and refreshments when on duty
- Excellent training and development opportunities through our internal training program and support with professional qualifications
- Employee wellbeing support via our Employee Assistance programme
- Discounted rates for both yourself and family and friends in our hotels and restaurant
- Discounted membership at the University sports facilities
- Access to a range of retail, technology, and holiday discounts through the Nottingham Venues discounts platform
- Cycle to work benefit scheme
- Employee recognition including long service awards and monthly "Top of the tree" event
- Opportunity to earn additional payment by being a member of various employee committees
- Full uniform provided
- £250 recommend a friend incentive

In May 2018 the data laws changed for the better. This means you have better control of your own data and how it's used. We want to reassure you that we treat your details carefully and your data with the utmost respect. So, we've updated our Privacy Policy to reflect how we collect, protect and handle your personal information.